



California Retail Food Code (CalCode) Summary of Changes

March 2007



CalCode is the new law that completely replaces the California Uniform Retail Food Facilities Law (CURFFL). CalCode is modeled on the Federal Model Food Code that represents the best available science in the overall goal of preventing foodborne illness.

The following is a summary of the most significant changes or new requirements found in CalCode. This summary is not all inclusive. It is recommended that each permit holder review all of the requirements in code by visiting our website at www.sdcdeh.org

| CalCode Section Numbers | Brief Description of Change |
|--|--|
| Demonstration of Knowledge 113947 | All food employees are required to have adequate knowledge in food safety as it relates to their assigned duties. |
| Food Safety Certification 113947.1-113947.6 | Food safety certification will be valid for 5 years instead of 3 years from date of issuance. Food handler cards will continue to be renewed every 3 years. |
| Employee Health 113949-113950.5, 113974 | <ul style="list-style-type: none"> All food employees are required to have knowledge regarding the relationship between personal health & hygiene and food safety. <u>WHAT ARE YOU REQUIRED TO DO IF YOU ARE SICK?</u> <ol style="list-style-type: none"> <i>Notify the Person In Charge (PIC) if you have been diagnosed with the following gastrointestinal illnesses: Salmonella, Hepatitis A, Shigella, Enterohemorrhagic or shiga toxin producing E. coli, Norovirus or Entamoeba histolytica. Remember, you should not work with food or utensils if you are sick with gastrointestinal illnesses, especially diarrhea and/or abdominal cramps, fever, and vomiting.</i> <i>Notify the Person In Charge if you have a lesion or wound on the hands, wrists, and arms that is open or draining. Remember, all lesions and wounds in these areas must be protected with an impermeable cover (such as a finger cot or stall) and covered with a glove if on the hands.</i> <u>WHAT IS THE PIC REQUIRED TO DO IF YOU ARE SICK?</u> <p>A Person in Charge is now required to be at the facility during all hours of operation. If you are sick, State law requires that the Person In Charge do the following:</p> <ol style="list-style-type: none"> <i>Report to the Department of Environmental Health if you are diagnosed with Salmonella, Hepatitis A, Shigella, Enterohemorrhagic or shiga toxin producing E. coli, Norovirus or Entamoeba histolytica by calling (619) 338-2356.</i> <i>Report to the Department of Environmental Health if two or more people are sick with acute gastrointestinal illness by calling (619) 338-2356. Acute gastrointestinal illness is diarrhea, either alone or with vomiting, fever, or abdominal cramps. It can also include vomiting with diarrhea or two other gastrointestinal symptoms such as fever or abdominal cramps.</i> <i>Exclude a food employee from the food facility if diagnosed with Salmonella, Hepatitis A, Shigella, Enterohemorrhagic or shiga toxin producing E. coli, Norovirus or Entamoeba histolytica. Only County of San Diego Department of Environmental Health or the County Health and Human Services Agency can clear an excluded employee to go back to work.</i> <i>Restrict a food employee from working with exposed food, clean equipment, clean linens, clean utensils, and unwrapped single-service articles if the food employee is suffering from symptoms of acute gastrointestinal illness or if they are experiencing persistent coughing, sneezing, or nasal discharges. Restrictions can be removed by the Person In Charge when the food employee states they no longer have symptoms of illness.</i> |

| Cooking of raw animal foods and plant food 114004, 114008, 114010 | <p>State mandated internal cooking temperatures are:</p> <table border="1" data-bbox="505 268 1471 716"> <thead> <tr> <th>Food Item</th><th>Cooking Temperature</th></tr> </thead> <tbody> <tr> <td>Fruits & vegetables cooked for hot holding</td><td>135°F</td></tr> <tr> <td>Shell eggs cooked for immediate service; fish; single pieces of meat</td><td>145°F for 15 secs</td></tr> <tr> <td>Comminuted meat; injected meats; raw eggs for later service</td><td>155°F for 15 secs</td></tr> <tr> <td>Poultry; comminuted poultry; stuffed items (fish, meat, poultry, pasta); stuffing containing fish; meat; poultry; ratites)</td><td>165°F for 15 secs</td></tr> <tr> <td>Roasts (beef, pork, and ham)</td><td>130°F or as specified in the California Retail Food Code</td></tr> </tbody> </table> <p>It is important to know that the required temperature <u>is not</u> the oven temperature; it is the internal temperature of the food after it is cooked.</p> | Food Item | Cooking Temperature | Fruits & vegetables cooked for hot holding | 135°F | Shell eggs cooked for immediate service; fish; single pieces of meat | 145°F for 15 secs | Comminuted meat; injected meats; raw eggs for later service | 155°F for 15 secs | Poultry; comminuted poultry; stuffed items (fish, meat, poultry, pasta); stuffing containing fish; meat; poultry; ratites) | 165°F for 15 secs | Roasts (beef, pork, and ham) | 130°F or as specified in the California Retail Food Code |
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| Roasts (beef, pork, and ham) | 130°F or as specified in the California Retail Food Code | | | | | | | | | | | | |
| Food contact surfaces – cleaned and sanitized 114099.2, 114099.6, 114113, 114117 | <p>Wash sink compartment water must be at 110°F during the warewashing process.</p> | | | | | | | | | | | | |
| Licensed health care facilities/public & private schools; prohibited foods not offered 114000, 114091 | <ul style="list-style-type: none"> • Time as a public health control cannot be used for raw eggs in licensed health care facilities or in public and private school cafeterias. • Only pasteurized juice, pasteurized fluid and dry milk and milk products may be served. Raw seed sprouts and ready-to-eat foods that contain raw or partially cook food of animal origin are prohibited. Packages of food from patients, clients, or other consumers cannot be reserved to persons in protective isolation. • Pasteurized shell eggs or pasteurized liquid, frozen, or dry eggs or egg products shall be used. Raw unpasteurized may be used for one consumer's serving at a single meal if immediately served and cooked as required or used for baking or in accordance with a HACCP plan. | | | | | | | | | | | | |
| Other changes 113982, 113988, 113992, 114074, 114089, 114090, 114155, 114172, 114180 | <ul style="list-style-type: none"> • Food must be transported in a manner that prevents contamination and that maintains food at proper temperatures (exception < 30 minutes) • Sulfiting agents cannot be added to fresh fruits and vegetables or to any potentially hazardous food. • All raw produce is required to be washed prior to being cut, combined with other ingredients, cooked or served, or offered for human consumption in ready-to-eat form. • Tableware that is preset shall be protected from contamination by being wrapped, covered or inverted. Exposed, unused settings shall be removed when a consumer is seated. • Pre-packaged food containing any one of the eight major food allergens (milk, egg, fish, crustacean shellfish, wheat, soybeans, peanuts and tree nuts) must be identified on the label. • Concealing or altering manufacturer's dating information on foods is prohibited. • Molluscan shellfish tanks must be operated pursuant to a HACCP plan (Hazard Analysis Critical Plan). • All fogging devices installed, such as produce foggers, shall employ water under pressure for fogging or misting of foods and not use a reservoir for holding water for fogging. Cleaning shall be in accordance with the manufacturer's specifications or at least once a week. | | | | | | | | | | | | |

Summary of Major Violations:

Major violations require immediate corrective action or suitable alternatives until the violations are corrected. When a major violation cannot be immediately corrected, or a suitable alternative found, the food facility must close the impacted areas until the violation is corrected.

| CalCode Section Numbers | Major Violation |
|---|--|
| Employee Health 113949-113950.5, 113974 | Failure to report or comply with exclusions or restrictions of sick food employees as required in these sections. |
| No discharge from eyes, nose and mouth 113974 | Failure to restrict a food employee that is experiencing persistent sneezing, coughing or runny nose with discharges from the eyes, nose, or mouth from working with exposed food, clean equipment, clean utensils, or clean linens. |
| Hand washing 113953.3, 113973 | Hands are not washed when required, gloves are not used correctly, or gloves are used for more than one task. |
| Hot and cold holding temperatures 113996, 114037, 114343(a) | Multiple potentially hazardous foods or pooled eggs are held at temperatures of 50°F-130°F without any other intervention. |
| Time as a Public Health Control 114000 | Food that has been time marked and has exceeded the time marked. |
| Cooling 114002, 114002.1 | Potentially hazardous food is improperly cooled. |
| Cooking Temperatures 114004, 114008, 114010 | Potentially hazardous food is not cooked as required. |
| Reheating Temperatures 114014, 114016 | Potentially hazardous food is not reheated as required. |
| Food in good condition, safe and unadulterated 113967, 113976, 113980, 113990, 114035, 114254, 114254.3 | Food has evidence of being contaminated or adulterated. |
| Food Contact Surfaces: clean and sanitized 114099.6, 114117 | Improper sanitization of food contact surfaces; Improper warewashing machine temperature; Contamination of food contact surfaces that could result in food contamination; and failure to sanitize food contact surfaces when required. |
| Food from Approved Source 113980, 113982, 114021-114031, 114041 | Food is transported in an unapproved manner; or is from unapproved, unsafe, or otherwise unverifiable sources. |
| Shell stock tags 114039-114039.5 | Missing or incomplete shellfish certification tags or improper wet storage of shellfish (includes commingling). |
| Gulf Oyster Regulations 113707 & Title 17, CCR 13675 | Untreated raw Gulf Coast Oysters are served or sold during prohibited months (April 1-October 31) or warning signs are not posted during November 1-March 31. |
| HACCP/Variance 114057, 114057.1, 114417.6 | If using Reduced Oxygen Packaging for potentially hazardous foods or modifying food using acidification or water activity and the facility has not obtained a HACCP Plan, or is required to have a Department approved HACCP Plan or variance and is not following the approved procedures. |
| Licensed health care facilities/public & private schools 114091 | If prohibited foods are served. |
| Hot and Cold Water 114189, 114192 | <ul style="list-style-type: none"> Hot water at the warewashing sink is less than 110°F. There is a contaminated or unapproved water supply. No potable water is available. |
| Sewage and Wastewater 114197 | <ul style="list-style-type: none"> Sewage or wastewater overflows or back-ups into the food facility that results, or can likely result, in contamination of food contact surfaces and adulteration of foods. An overflowing or clogged grease trap/interceptor. No operable toilets. |
| Rodents, insects, birds or animals 114259.1 | Presence of cockroaches, mice, rats and similar vermin (that carry disease) within the food facility as evidenced by live bodies, fresh droppings, vomitus, urine stains, or gnaw marks that has resulted or would likely result in contamination of food, equipment, packaging or utensils. |

